Electrolux Dishwashing

green&clean Hood Type

The Electrolux green&clean Dishwashing range is produced for customers with the highest conceivable demands for good efficiency, economy and ergonomics for dishwashing operation. The product range comprises glasswashers, undercounter dishwashers, hood type dishwashers, rack type dishwashers, flight type dishwashers and pot and pan washers. The hood type dishwasher range consists of units with different voltages and has a capacity of 67 baskets or 1200 dishes per hour and is available with insulated or uninsulated hood and manual or automatic hood lifting.



SANITIZATION AND PERFORMANCE

• The atmospheric boiler combined with the rinse booster pump for perfect rinsing performances in terms of quality, high water temperature and pressure, always constant at 84°C during rinsing phase, independent from the water pressure of the network (with a minimum of 0.5 bar).

• The green light of the "Wash Safe Control" confirms that items have been rinsed properly.

• 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.

• 4 different dishwashing cycles: glass and lightly soiled items (1st

cycle of 54 seconds), standard soiled items (2nd cycle of 90 seconds), heavy soiled items (3rd cycle of 150 seconds) and the continuous program.

• Simple control panel with digital thermometers, indicationg both wash & rinse temperatures.

• Electronic board with digital display incorporating fault diagnosis system, number of cycles counter and number of drain cycles counter.

• Fault auto-diagnosis system.

LOW RUNNING COSTS

• Double skinned insulated hood models ensure a low noise level and a reduction in heat loss from the machine.

• An effective rinse system that uses only 3 litres of clean hot

water per rack to ensure lower running costs (in energy, water and chemical consumption).

504226

HYGIENE AND RELIABILITY • All the machines have smooth surfaces and a wash tank with rounded corners to facilitate cleaning.

• Easily removable washing and rinsing arms, filters and rack support.

• Safety devices prevent the hood from suddenly closing in case of spring breakage, thus avoiding operator injury.



• The fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.

• The self-draining wash pump and the boiler facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.

Load bearing frame height adjustable feet, hood, tank, washing and rinsing arms, jets and screws in 304 AISI stainless steel to ensure long term reliability.
High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
304L stainless steel boiler with higher welding protection

improves the resistance against corrosion by chlorinated water.
PVC water supply hose with

metal connections resistant to high water pressure.

The IPX5 water protection.
Pre-arranged for on-site HACCP

 Pre-arranged for on-site HACCP implementation and Energy Management device.

FLEXIBILITY AND ERGONOMICS

The incorporated Soft Start feature offers additional protection to delicate items such as glassware and crockery and increases wash pump reliability.
Three phase electrical

connection, convertible on-site. • Suitable to be connected to specific pre-wash tabling, service entry and exit tabling and roller conveyor tabling – included in Electrolux Professional Handling System range.

• Fast operations thanks to the rubber corners on the hood handle.

• With manual hood lifting models, the machine will start with the closing of the hood and stops when the hood is opened.

• More ergonomic operation in Automatic hood lifting model with a button on the control panel to close the hood which will automatically open when the cycle finishes.

• Open hood on the back side to prevent steam blasts to the operator.

• All machines are pre-arranged to accept external dispensers.

EASY ON THE ENVIRONMENT

- 97% recyclable by weight.
- CFC free packaging.
- Low noise level.

• Developed and produced in ISO 9001 and ISO 14001 certified factory.

- In compliance with ((requirements.
- Code 504233 in compliance with WRC requirements.

* Duration cycles: declared actual cycle duration times can extend when water supply temperature is lower than indicated.

	EHTA 504226	EHTA60 504227	EHTAI 504229	EHTAID 504230	EHTAIAU 504235	EHTAIG 504233
TECHNICAL DATA						
Open air gap (WRC)						•
Water supply						•
temperature - °C	50	50	50	50	50	50
hardness - °f	7-14	7-14	7-14	7-14	7-14	7-14
Drain pump	7-14	7-14	7-14	7-14	7-14	•
Rinse Booster Pump	•	•	•	•	•	
Detergent dispenser	•		•	•	•	•
Automatic lifting				•	•	•
Rinse aid dispenser	•	•	•	•	•	•
N° of cycles	4	4	4	4	4	4
Duration cycles - sec.	54/90/150/inf	4 54/90/150/inf	4 54/90/150/inf	4 54/90/150/inf	4 54/90/150/inf	4 54/90/150/inf
Duration cycles - sec. Dishes capacity/h	1200	1200	1200	1200	1200	1200
	67	67	67	67	67	67
Basket capacity/h			67 Double		67 Double	67 Double
Door/hood thickness External dimensions - mm	Single	Single	Double	Double	Double	Double
	705	705	705	705	705	705
width	735	735	735	735	735 756	735
depth	815	815	815	815		815
height	1507	1507	1507	1507	1560	1507
Cell dimensions - mm	500	500	500	500	500	500
width	590	590	590	590	590	590
depth	560	560	560	560	560	560
height	409	409	409	409	409	409
Washing cycle						
temperature -°C	55-65	55-65	55-65	55-65	55-65	55-65
tank capacity - It.	40	40	40	40	40	40
power pump - kW	0.8	0.8	0.8	0.8	0.8	0.8
electrical elements - kW	3	3	3	3	3	3
Hot rinse cycle						
duration - sec.	12	12	12	12	12	12
temperature during rinse - °C	84	84	84	84	84	84
water consumption - It./cycle	3	3	3	3	3	3
Boiler capacity - It.	12	12	12	12	12	12
Boiler elements - kW	9	9	9	9	9	9
Rinsing						
water consumption lt./h	3	3	3	3	3	3
Power - kW						
drain pump						0.034
Rinse pump	0.35	0.35	0.35	0.35	0.35	0.35
total power	9.9	9.9	9.9	9.9	9.9	9.9
Noise level - dBA	<68	<68	<63	<63	<63	<63
Net weight - kg.	111.5	111.5	128	128	131	128
Supply voltage	400 V, 3N, 50	400 V, 3N, 60	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
O a second la la da	230 V / 1+N / 50 Hz:	230 V / 1+N / 60 Hz:	230 V / 1+N / 50 Hz			
Convertible to	230 V / 1+N / 30 HZ,	200 07 14107 00 112,	200 07 11107 00 112,	200 0 / 1110 00 112,	200 07 11107 00 112,	200 17 11117 00 112

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Internet: http://www.electrolux.com/foodservice

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INCLUDED ACCESSORIES						
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	1	1	1	1	1	1
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	1	1	1	1	1	1
YELLOW CUTLERY CONTAINER	2	2	2	2	2	2
ACCESSORIES						
20 L EXTERNAL MANUAL WATER SOFTENER	860430	860430	860430	860430	860430	860430
304 AISI BACK PANEL FOR HT AUTO.TOP	800430	800430	800430	800430	864308	800430
LEV.					804308	
304 AISI BACK PANEL FOR HT TOP LEVEL	864299	864299	864299	864299		864299
BASKET F.16 VERTIC.GLASSES (H70MM)-BLUE	867023	867023	867023	867023	867023	867023
BASKET FOR 12 SOUP BOWLS 240MM-GREEN	867000	867000	867000	867000	867000	867000
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	867002	867002	867002	867002	867002	867002
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	867007	867007	867007	867007	867007	867007
BASKET FOR 6 TRAYS 530X370MM-RED	866743	866743	866743	866743	866743	866743
BASKET FOR BULK CUTLERY-BROWN	867009	867009	867009	867009	867009	867009
BASKET SEMI-PROFESSIONAL 500X500X190MM	867024	867024	867024	867024	867024	
BRASS INLET VALVE KIT FOR UC AND HT	864000	864000	864000	864000	864000	864000
COVER GRID FOR SMALL/LIGHT ITEMS IN RACK	867016	867016	867016	867016	867016	867016
DETERGENT LEVEL PROBE KIT FOR UC+HT DW	864004	864004	864004	864004	864004	864004
DETERGENT PUMP KIT	864218	864218	864218		864218	
DRAIN PUMP KIT FOR 50HZ DISHWASHERS	864199		864199	864199	864199	
EXT.REVERSE OSMOSIS FILT-ATMOSPH. BOILER	864026	864026	864026	864026	864026	864026
FILTER FOR PARTIAL DEMINERALIZATION	864017	864017	864017	864017	864017	864017
FILTER FOR TOTAL DEMINERALIZATION	864015	864015	864015	864015	864015	864015
HACCP PRINTER KIT FOR UC, HT AND POTW	864002	864002	864002	864002	864002	864002
INTEGRATED HACCP KIT FOR UC, HT AND POTW	864001	864001	864001	864001	864001	864001
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	865574	865574	865574	865574	865574	865574
KIT 8 PLASTIC BOXES FOR CUTLERY-YELLOW	780068	780068	780068	780068	780068	780068
KIT HACCP EKIS	922166	922166	922166	922166	922166	922166
KIT TO MEASURE TOTAL/PART.WATER HARDNESS	864050	864050	864050	864050	864050	864050
RINSE AID LEVEL PROBE KIT FOR UC+HT DW	864005	864005	864005	864005	864005	864005
STAINLESS STEEL INLET HOSE KIT	864016	864016	864016	864016	864016	864016
YELLOW CUTLERY CONTAINER	864242	864242	864242	864242	864242	864242

EHTAI 504229 EHTAID 504230 EHTAIAU 504235

EHTA 504226

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EHTA60 504227

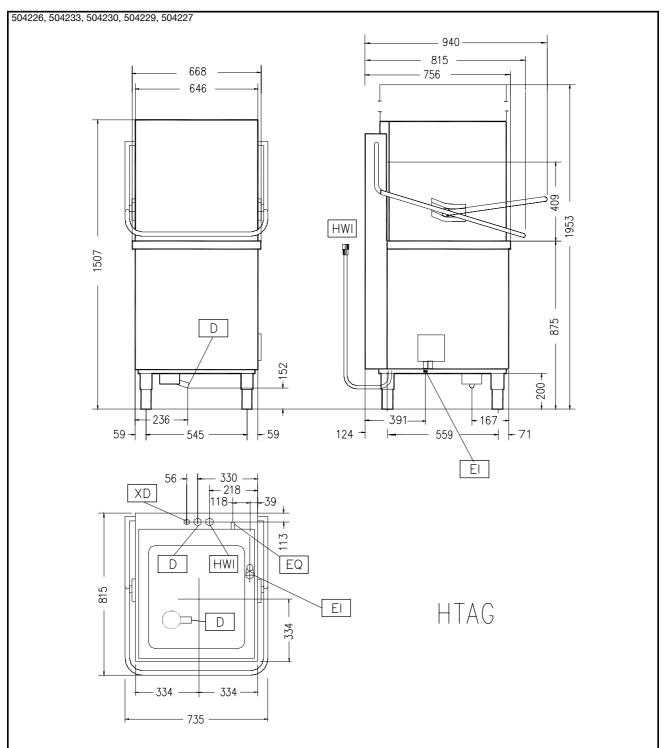
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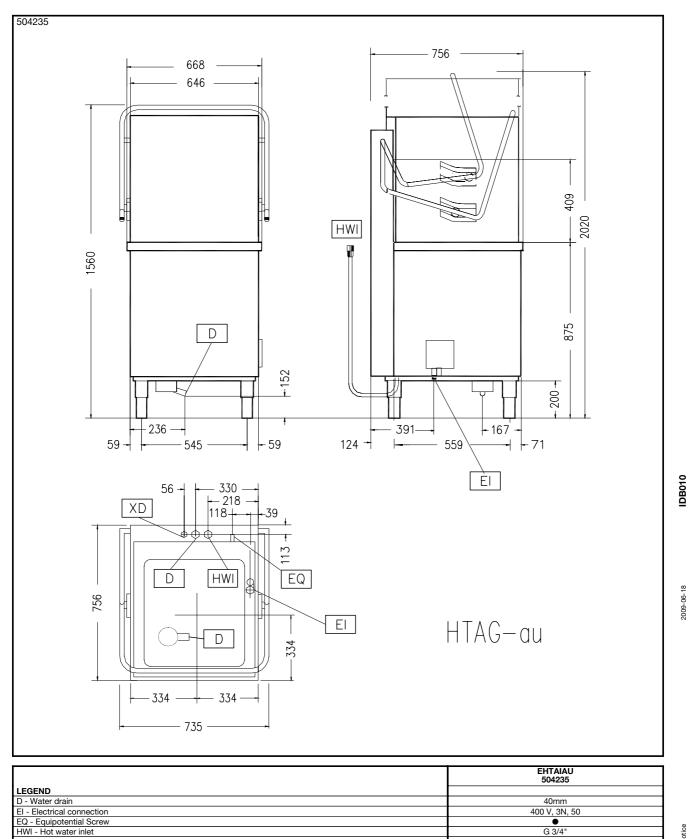
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LEGEND					
D - Water drain	40mm	40mm	40mm	40mm	20 mm
EI - Electrical connection	400 V, 3N, 50	400 V, 3N, 60	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
EQ - Equipotential Screw	•	•	•	•	•
HWI - Hot water inlet	G 3/4"	G 3/4"	G 3/4"	G 3/4"	G 3/4"
XR - Connection for detergent dispenser	•	•	•	•	•



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XR - Connection for detergent dispenser